

# meetings & events

at the National Arts Centre



## bubbles

### BOTTLE

Méthode Cuve Close, Brut, Jackson-Triggs Reserve, VQA, Canada	40
Prosecco DOC, Ruffino, Veneto, Italy	50
Champagne Brut, Fleur De Prestige, Beaumont Des Crayères, France	120
Champagne Brut, Dom Pérignon, Moët & Chandon, France, 2003	325

## white

Pinot Grigio, Pelee Island Winery, Pelee Island VQA, Ontario	39
Pinot Grigio, Bolla, Delle Venezie I.G.T. Italy	40
Un-oaked Chardonnay, Inniskillin, Niagara Peninsula VQA, Canada	39
Sémillon/Sauvignon Blanc, Astica, Argentina	39
Sauvignon Blanc, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	39
Sauvignon Blanc, Villa Maria, Private Bin, Marlborough, New Zealand	55
Chardonnay, Pelee Island Winery, Pelee Island VQA, Canada	40
Riesling, Late Autumn, Inniskillin, Niagara VQA, Canada	45
Chardonnay, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	40
Pinot Gris, Pfaff, Alsace AOP, France	50

## red

Pinot Noir, Inniskillin, Montague Vineyards, Four Mile Creek VQA, Canada	60
Valpolicella Classico, Folonari, Veneto, Italy	45
Cabernet, Pelee Island Winery, Pelee Island VQA, Canada	39
Montepulciano d'Abruzzo, Masciarelli, Italy	50
Merlot, Pelee Island Winery, Pelee Island VQA, Canada	39
Cabernet Franc, Cabernet Sauvignon, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	39
Merlot, Reserve, Jackson-Triggs, Niagara Peninsula VQA, Canada	45
Grenache Syrah, Marius, Michel Chapoutier, Pays d'Oc, France	40
Malbec, Trapiche, Broquel, Mendoza, Argentina	45
Cabernet/Shiraz, Cliff 79, Australia	39
Cabernet Sauvignon, Tom Gore Vineyards, California	55

Our wines have been selected and presented to you in order of intensity and concentration

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## beverage list

<b>WINE</b>	8
<b>BY THE GLASS (5 OZ)</b>	
Red and white both, varietals change monthly. Rosé is available upon request and has a nominal surcharge.	
<b>BEER</b>	
<b>DOMESTIC:</b>	7
Alexander Keith's, Alexander Keith's Red Amber Ale, Bud Light	
<b>IMPORTED:</b>	8
Beck's, Stella Artois	
<b>LOCAL CRAFT BEER:</b>	9
La Tuque de Broue, Doree (accent aigue) and Cavalerie d'Houblons, Mill Street Organic and Tankhouse Ale	
<b>LIQUOR</b>	8
Bacardi Rum, Beefeater Gin, Canadian Club, J&B Scotch, Stolichnaya Vodka	
<b>PREMIUM LIQUOR</b>	12
<b>VODKA:</b> Grey Goose, Belvedere, Chopin <b>GIN:</b> Hendrick's <b>SCOTCH:</b> Macallan Gold, Dalwhinnie 15, Glenmorangie 12 yr	
<b>DIGESTIVES (1 oz)</b>	9.50
Amaretto , Grand Marnier, Courvoisier VS, Armagnac de Montal VSOP	
<b>COOLERS</b>	8
Palm Bay Coolers, Brickworks 1904 Cider	
<b>MARTINI BAR</b>	9.50
Classic Dry Martini, The Cosmopolitan, Blue Sapphire (1 oz)	
<b>SOFT DRINKS</b>	4
Coke, Sprite, Ginger Ale, Tonic, Diet Coke	
<b>ASSORTED FRUIT JUICES</b>	4
<b>WATER</b>	4
flat or sparkling	

A minimum net revenue of \$400.00 is required to waive the bartenders fee of \$30.00 per hour for a minimum of 4 hours.